

THE *Lakely*

KOLDTBORD

A SHAREABLE TOUR OF THE LAND

HOW TO ORDER

- 1 Write the number of people sharing this order (1 to 6) in the box below.
- 2 Circle each item you'd like to sample and share. Order as few or as many as you'd like.
- 3 The amount of each item you'll be served & the amount you pay depends on number of people.

ALL ORDERS COME WITH:
house-toasted crackers, rye bread, and butter

in party

WISCO CHEESE

\$2/PERSON

- CASTLE ROCK CHEESE CURDS
- WIDMER'S AGED BRICK SPREAD
- PORT WINE CHEDDAR SPREAD
- CASTLE ROCK SMOKED BLUE
- CEDAR GROVE CHEVRE

ARTISAN OFFERINGS

\$4/PERSON

PROTEINS:

- UNDERGROUND SALUMI
- SMOKED TROUT SPREAD

WISCO CHEESE:

- HIDDEN SPRINGS OCOOCH MT.
- MARIEKE AGED GOUDA
- HOOK'S 10-YR CHEDDAR

FIXINS

\$.50/PERSON

- HORSERADISH CREAM
- BOETJE'S WHOLE GRAIN MUSTARD
- CRANBERRY MUSTARD
- DIJON MUSTARD
- LAZY MONK MUSTARD

MEAT & PROTEIN

\$3/PERSON

- UNDERGROUND NDUJA
- BRAUNSCHWEIGER
- DEUTSCH FARM HAM
- SUMMER SAUSAGE
- DEUTSCH FARM SMOKED LOIN
- SMOKED WHITEFISH
- HARD-BOILED EGG

VEGETABLES

\$1.50/PERSON

- PICKLED BEETS
- DILLY BEANS
- BREAD & BUTTER PICKLES
- CORNICHONS
- SAUERKRAUT
- SLICED RADISH
- GIARDIENEIRA
- MICROGREENS

“THE KOLDTBORD”
Pronounced: COLT-BOARD

The history and future of A SCANDINAVIAN TRADITION

A major feature of Scandinavian eating is the “cold table” (see: Danish koldt bord, Finnish voileipapöytä, Norwegian koldtbord, Swedish smorgasbord) – literally a table bearing many different cold items from which guests can choose, create combinations, and share with their friends. It’s a reflection of the variety of Scandinavian cuisine.

The dishes reflect the rich harvests yielded by the rivers and lakes, the game and fruits of the forests, as well as classic products from local farms and market gardens. Dinner versions of the koldtbord can be a veritable feast for the eye and the palette including the highest quality cold meats, cheeses, vegetables, eggs, breads, and a host of custom condiments and sauces that make for the most creative culinary combinations.

In the form taken here at The Lakely, the Koldtbord can make for an elegant appetizer, an entire shareable (or personal!) dinner of its own, or as a perfect late night snack.

Embark on your own Scandinavian adventure – with a Midwest modern twist – from right here at The Lakely in downtown Eau Claire.

ENJOY!